



**Inline Volumetric Filler**  
For Pasty & Thick Products

**Hema**  
**Canfill**



Corned Beef • Luncheon Meat • Goulash • Tushonka • Meat & Fish Pate • Raw Meat

The many applications managed by Hema in the **meat canning industry** have led to a degree of expertise, guaranteeing the integrity of your products, high speeds and very high levels of accuracy.

**Hema Canfill** can reach an output from **1 800 up to 24 000 cans per hour**.

Its unmatched robustness has proved itself over years.

The Hema Canfill filler, which is often synchronized with the **Hema Canseam** vacuum seamer for shaped or round cans brings you the most reliable solution for your filling lines.

We also propose a synchronization with the well known **Angelus** seamer for round cans at high speed.



## Features

1 or 2  
filling heads

1 800 to 24 000  
containers per hour

100 to 2 000 ml  
volume filled

- Filling cornet with ball and annular cutting knife for hard pate or pieces
- Rotary knife for a perfect product cutting in case of meat with nerves as an alternative (round cans only)
- Conveyor transfer: lifting platform in case of bottom filling system
- Entire mechanical section of the machine in an oil bath requiring no lubrication (long-life guaranty of the equipment)
- The "no can-no fill" concept limits losses and guarantees machine cleanliness
- Safety guards with sliding doors (single head version) for easy access and cleaning, in compliance with EC standards
- A walkway gives access to the product feeding hopper for maintenance or cleaning
- Production managed from a tactile operating panel with pre-programmed and motorized parameters as per the recipe



Discover our Meat Canning solutions